

CANNED AND CURED FISH

Pilchard

PILCHARD PACK: Pilchard (California sardine) landings totaled 49,040 tons during November 1946, according to reports of the California Sardine Products Institute and the California Division of Fish and Game. This resulted in a canned pack of 627,872 actual cases from November 1-28. The canned production for the 1946-47 season to November 28 continued to lag behind the 1945-46 season with only 1,796,651 cases packed. The canned production from November 3 to December 1, 1945, was 634,758 cases.

California Sardine Landings, Canned Pack and Byproducts

Item	Unit	M O N T H		S E A S O N	
		1946 November	1945 November	1946-47 Aug.1-Nov.30	1945-46 Aug.1-Nov.30
Landings	Tons	49,040	65,890	158,391	320,188
Canned		Nov.1-28	Nov.3-Dec.1	Aug.1-Nov.28	Aug.1-Dec.1
	1 lb.ovals-48 per case	137,031	158,363	378,632	925,576
	1 lb.talls-48 per case	467,534	458,245	1,344,624	1,789,936
	1/2 lb.fillet-48 per case	97	-	7,806	-
	1/2 lb.round-96 per case	3,992	10,562	25,424	34,620
	Unclassified	19,218	7,588	40,165	90,961
	TOTAL, Actual cases	627,872	634,758	1,796,651	2,841,093
Meal	Tons	6,692	8,816	21,184	45,712
Oil	Gallons	873,520	1,403,751	3,323,572	10,196,208



Shrimp

SHRIMP PACK: During November 1946, 35,882 standard cases of shrimp were packed, according to reports received from canning plants operating under the Seafood Inspection Service of the Food and Drug Administration. For the first 11 months of 1946, the canned production was more than double that for the corresponding period in 1945, with 217,353 standard cases packed.

Wet and Dry Pack Shrimp in all Sizes in Tin and Glass--Standard Cases*

M O N T H		S E A S O N		3-yr. average July 1-Dec.1
1946 Nov.3-30	1945 Nov.4-Dec.1	1946-47 July 1-Nov.30	1945-46 July 1-Dec.1	
35,882	15,767	217,353	101,316	274,500

* All figures on basis of new standard case--48 No. 1 cans with 7 oz. per can in the wet pack and 6 1/2 oz. per can in the dry pack.

Tuna and Mackerel

TUNA AND MACKEREL PACK: The production of canned tuna by California packers during November 1946, amounted to 192,393 standard cases, a decrease of 44 percent below the October pack and 30 percent under that of November 1945, according to information released by the California Division of Fish and Game. The total tuna pack for the first 11 months of the current year--4,132,191 cases--was 26 percent above that of the corresponding period in 1945.

The November mackerel pack amounted to 123,375 standard cases, 17 percent above the October production, but 32 percent less than November 1945. The 11-month total of 423,703 cases was 14 percent below that for the corresponding period in 1945.

California Pack of Tuna and Mackerel--Standard Cases*

Item	November	October	November	Eleven mos. ending with Nov.--	
	1946	1946	1945	1946	1945
	Cases	Cases	Cases	Cases	Cases
Tuna:					
Albacore	3,466	23,117	9,508	385,662	473,624
Bonito	9,713	17,571	9,351	93,318	46,711
Bluefin	354	5,220	557	313,547	265,051
Striped	18,000	87,271	86,794	595,395	471,873
Yellowfin	143,300	146,276	126,302	1,879,765	1,279,724
Yellowtail	2,521	4,282	3,161	43,054	13,807
Flakes	15,039	59,244	40,901	821,450	705,343
Tonno style	-	-	-	-	16,198
Total	192,393	342,981	276,574	4,132,191	3,272,331
Mackerel	123,375	105,103	181,485	423,703	490,736

*Standard cases of tuna represent cases of 48 7-ounce cans, while those of mackerel represent cases of 48 1-pound cans.



ORIGIN OF THE CANNING INDUSTRY

A number of individuals contributed to the early development of the canning industry. Although national pride with its consequent tendency to bias often places varying emphasis on the importance of the contributions, it is generally agreed that the original inventor of the art of canning was Nicolas Appert, a Frenchman, and that the basic methods of the industry are the result of his work.

Canning was first developed on an extensive commercial scale in the United States and most of our pioneer canners were primarily packers of fish and seafoods; packing fruits, vegetables, and preserves as secondary or incidental items. Strangely enough, the packing of fishery products presents more difficulties than processing other types of foods.

--Fishery Leaflet No. 78